User Manual

CE

Rotisseries „Top Line“
RT - Series

ubert®

1 Contents

1 Contents 3
2 Important References 4
2.1 Fundamental Safety Notes 4
2.2 Warranty and Liabilities 5
2.3 Symbols and Notes 5
2.4 Copyright 5
2.5 Special safety references 6
3 Introduction 8
3.1 Technical details 8
4 Installation and starting the operation 12
4.1 Unwrapping 12
4.2 Installation 12
4.3 Electrical connection 12
4.4 Preparation of Operation / Starting up 13
5 Operation 14
5.1 Operation of rotisseries equipped with manual controls only 14
5.2 Operation of rotisseries equipped with digital electronic 15
5.3 Component Function and Location 21
5.4 Rotisserie assembly for operation 22
5.5 Product mounting and loading 24
6 Maintenance 26
6.1 Cleaning and care 26
6.2 Trouble shooting 27
6.3 Wiring Diagrams 29
6.4 Spare Parts 32

2 Important References

2.1 Fundamental Safety Notes

2.1.1 Consider notes in the operating manual

Precondition for the safe and trouble free use of this unit is the knowledge of the fundamental safety notes and safety regulations.
The operating instruction contains the most important references to operate the unit safely.
These operating instructions, particularly the safety references, are to be considered by all persons, who work on the unit.
Furthermore the rules and regulations to avoid accidents are to be considered.

2.1.2 Obligation of the operator

The operator is obliged to only let persons work with the unit who:

- Are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- Read and understood the chapter about safety and warning notes and have confirmed this by signature.

The safe consious operation of the staff has to be examined regularly.

2.1.3 Obligation of the staff

All induviduals who are authorized to work with the unit are obliged to:

- Pay attention to the fundamental regulations of work safety and accident avoiding,
- Read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

2.1.4 Possible risks

The TopLine Rotisseries are built state of the art and in acknowledgement of all safety related rules. Nevertheless is it possible that danger for body and lifes of the user and/or third and/or impairments at the unit or at other real values merge. The unit is to be used only:

- For the due use.
- In safety related flawless condition.

Disturbances which can hurt the safety are to be eliminated immediately.

2.1.5 Due use

The TopLine Rotisseries are built exclusively for the preparation of food only. Any other use of the unit is only allowed after consulting UBERT GASTROTECHNIK GMBH. Damages which result out of wrong use UBERT GASTROTECHNIK GMBH cannot be held responsible. Part of the due use is also:

- The consideration of all references of the operating manual and
- The observance of neccessary maintenance and service.

2.2 Warranty and Liabilities

Fundamentaly our "General terms of sale and delivery" are valid. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.
- Disobeyment of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes of the unit.
- Unsufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Force of nature and act of god.

2.3 Symbols and Notes

In the operating manual the following symbols and signs are used:

This symbol means a possibly or directly threatening danger for the life and the health of persons and/or a possibly dangerous situation.
Ignoring of these references may result in consequences for your health and/or can lead to property damages!

This symbol points to important references for the proper use of the unit.
Not paying attention to these references can lead to disturbances of the unit or of the environment!

This symbol points to operation tips and especially useful information.
Help to use all functions at your unit optimally

2.4 Copyright

The copyright on this operating manual remains with the company UBERT GASTROTECHNIK GMBH. This operating manual is intended only for the operator and his staff. It contains instructions and references which neither completely nor partially is:

- To be duplicated
- To be circulated or
- To be otherwise made available to third parties.

Offences may violate applicable laws.

2.5 Special safety references

2.5.1 Safety devices

- Before operating the unit all protective devices as well as all removable parts must be installed correctly and be fully workable.
- Protective devices may only be removed:
  - after stand still and
  - Prevention of unintentional restart.
- If partial components are delivered, an authorized staff member or service technician has to execute assembly according to installation guidelines.

2.5.2 Informal safety steps

- The operating manual is to be kept constantly accessible in the operating area.
- In addition to the operating manual all generally acknowledged and all local regulations for accident avoiding and environmental protection have to be applied with.
- All safety- danger labels at the unit are to be kept in readable condition.

2.5.3 Education of the staff

- Only trained and instructed staff is allowed to operate the unit.
- The responsibilities of the staff are to be determined clearly for installing, start-up, operation, assembling, and servicing of the unit.
- During instructing the staff may only work at the unit under supervision of an experienced person.

2.5.4 Unit-control

- Only instructed staff is allowed to operate the controls.

2.5.5 Safety during regular operation

- The unit is only to operate if all protective devices are fully workable.
- At least once per shift the unit is to be examined with regard to visible damages and functional ability of the safety devices.

2.5.6 Dangers caused by electrical energy

- Any work on the electrical supply is to be executed only by a specialist.
- Likewise the electrical connection of this unit to the power supply must be executed by an examined electrician; the connection must follow the rules of the local determinations.
- The electric installation is to be examined regularly. Loose connections and brased cabels are to be eliminated immediately.
- If works at any life-parts are necessary, a second person who switches off the main switch if neccessary is to consult.

2.5.7 Special danger-spots

- All removable parts like spit, disc or fan cover for instance, are only to be removed if the rotisserie is switched off and all surfaces, inner walls and parts are cold!
- Caution while removing grilled food! All parts may be hot and may cause severe burnings to your skin.
- Do not reach into the rotisserie while the appliance is hot and operating. Keep the doors closed at any time!

2.5.8 Service and maintenance, trouble shooting

- Prescribed adjustment, service and inspection work is to be accomplished timely by the manager or if necessary by an authorized service technician.
- The operating staff is to be informed before the beginning of the maintenance and service work.
- The unit is to be disconnected from the mains before maintaining, inspecting and repairing is done; the main switch is to be supervised against unintended reclosing.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

2.5.9 Structural changes to the unit

- Do not perform any changes, extensions or conversions to the unit without the manufacturer's permission, especially welding work at supporting parts.
- For all conversions a written permission of the company UBERT GASTROTECHNIK GMBH is necessary.
- Change all parts of the unit that are in improper condition.
- Use only original spare parts.

2.5.10 Cleaning of the unit and disposal of the waste

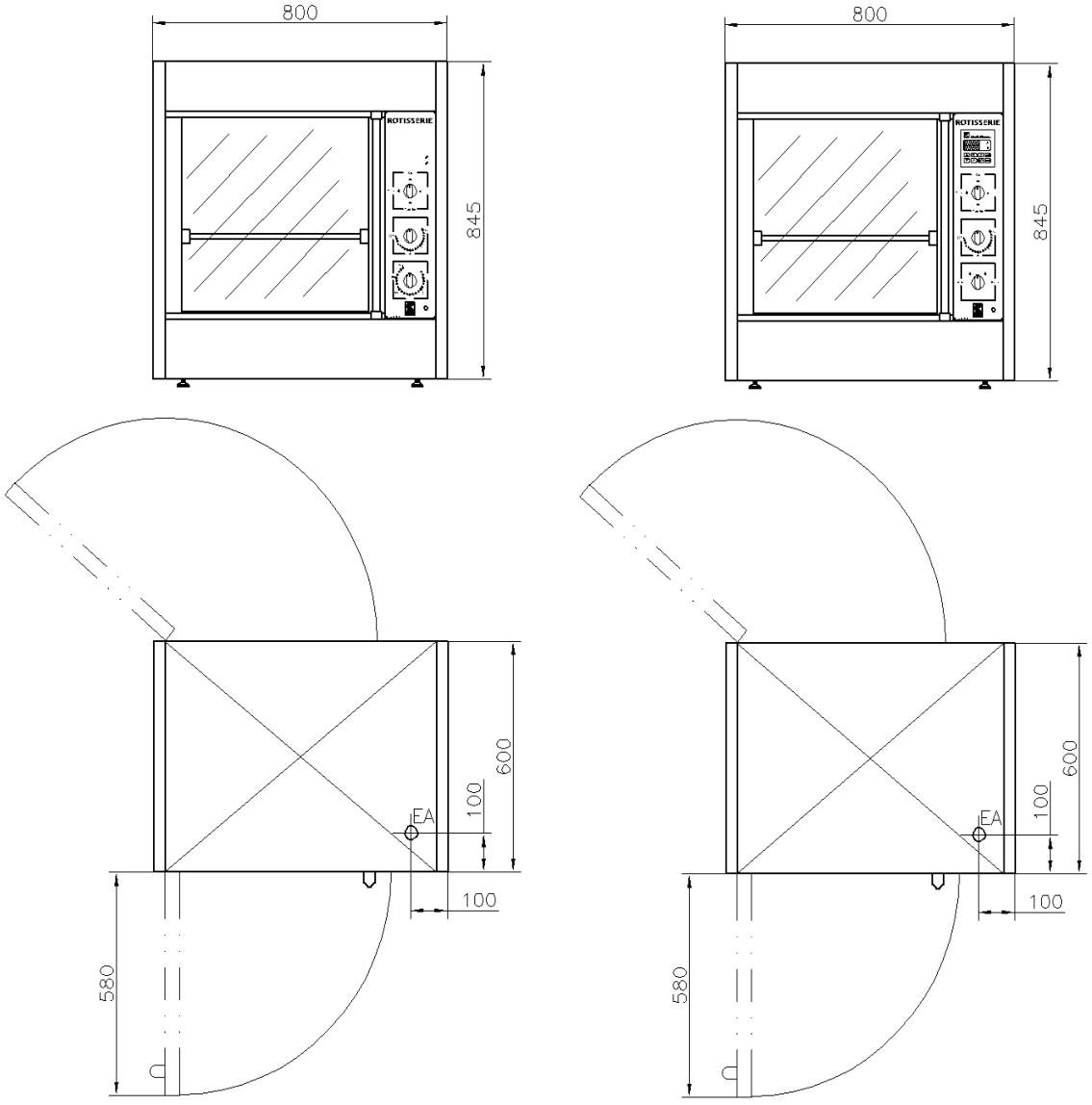
Used substances and materials are to be handled and disposed appropriately, especially lubricants. Detergents have to follow the rules of food-hygiene.

3 Introduction

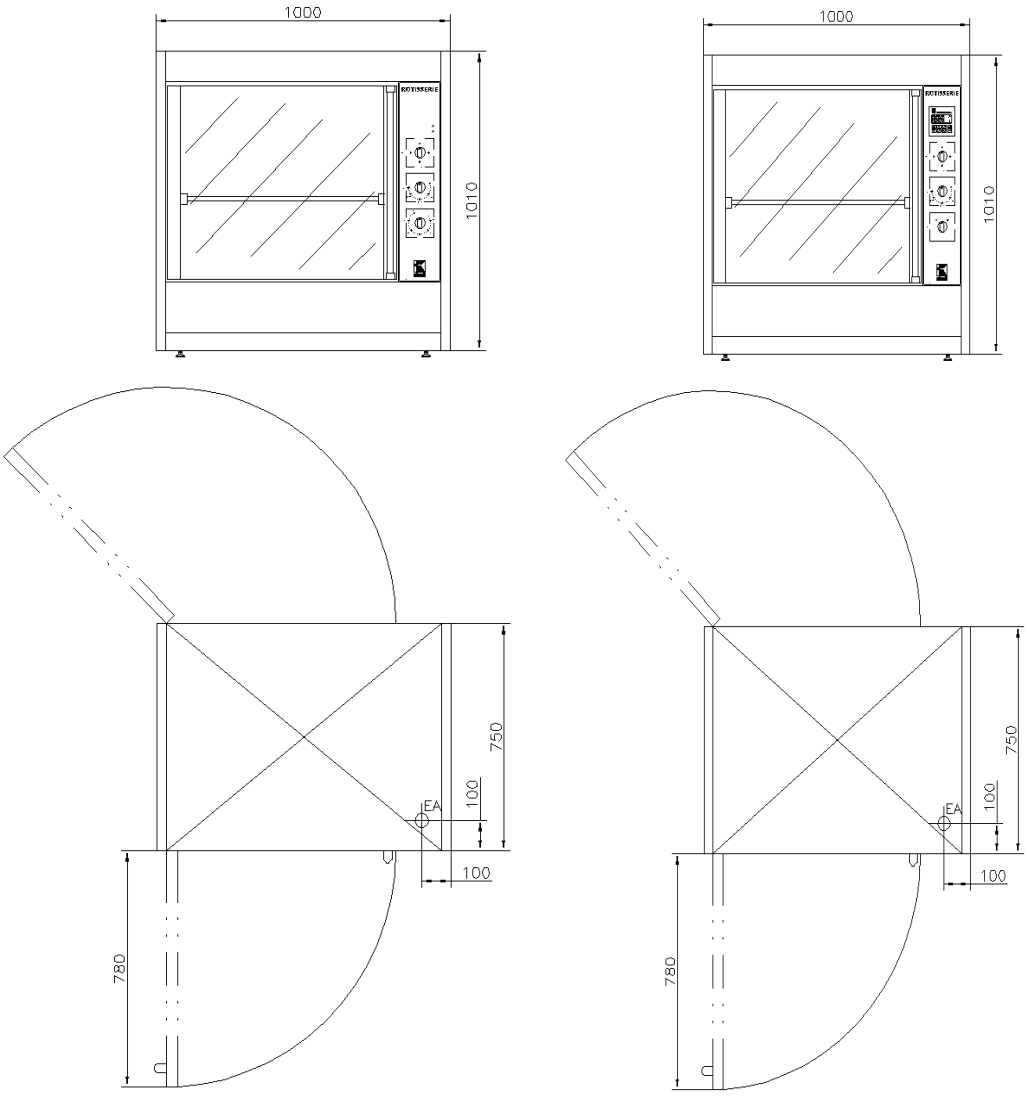
3.1 Technical details

3.1.1 Dimensions [mm]

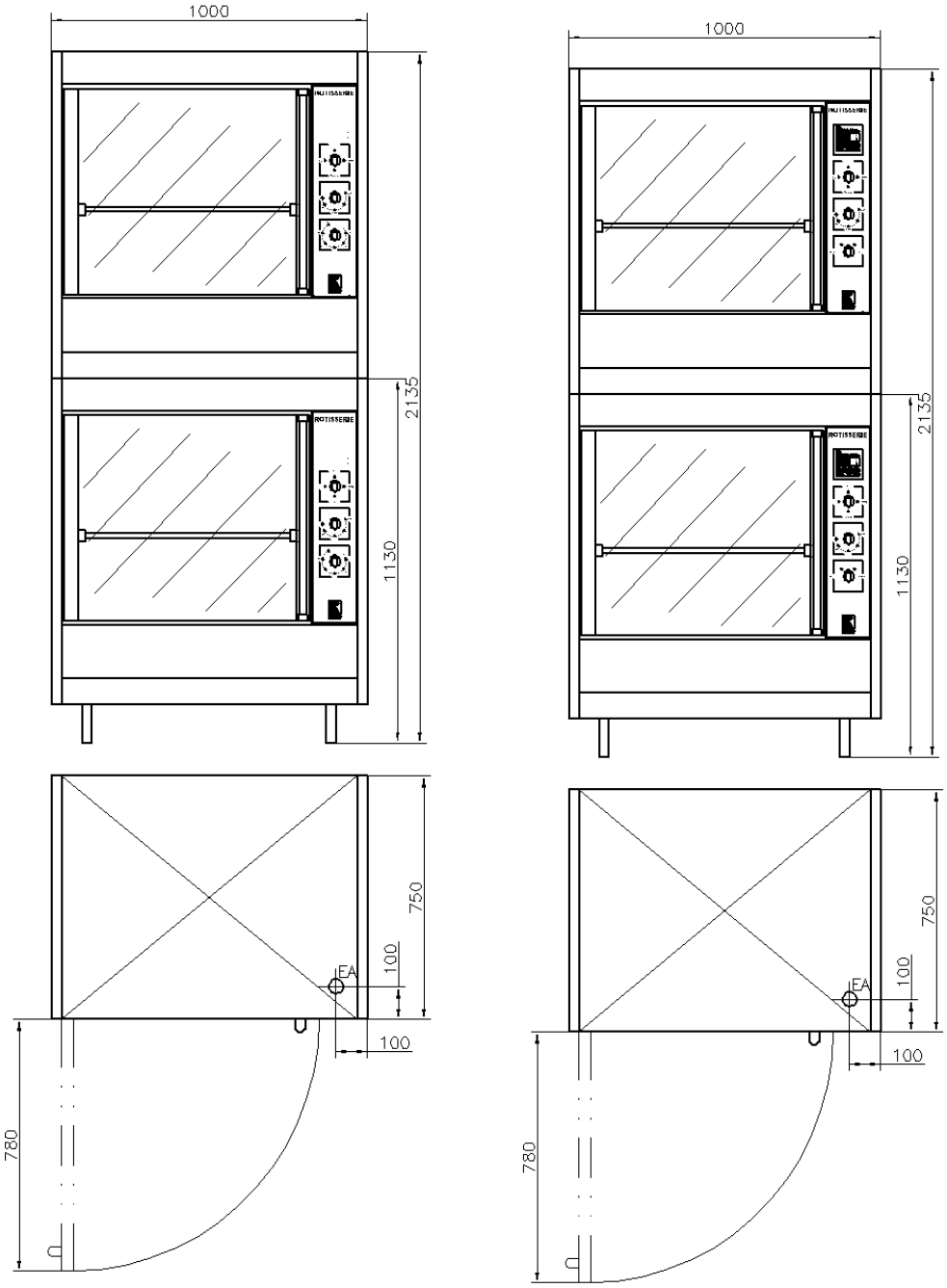
RT 303 – RT 306:



RT 307 / RT 308:


1000
1010
ROTISSERIE
1000
1010
ROTISSERIE
750
EA
100
100
780
750
EA
100
100
780

RT 314 / RT 316:



3.1.2 Weight

Type	weight (in kg)
RT 303	ca. 92
RT 303S	ca. 92
RT 304	ca. 92
RT 305 / RT 306	ca. 92
RT 307 / RT 308	ca. 169
RT 314 / RT 316	ca. 338

3.1.3 Electrical details

Type	electrical connection [EA]	power
RT 303S	230V, 1/N, 50Hz	3.5kW
RT 303	400V, 3/N, 50Hz	5.0kW
RT 304	400V, 3/N, 50Hz	5.5kW
RT 305 / RT 306	400V, 3/N, 50Hz	6.0kW
RT 307 / RT 308	400V, 3/N, 50Hz	11.1kW

3.1.4 Noise emission

Type	noise emission
all types	< 70 dB (A)

4 Installation and starting the operation

In general all Rotisseries „Top Line“ will be packed for safe transport after the final control in order to reach you properly. Nevertheless we ask you to have a look at the machine on arrival to check on any possible transport damages.

Note! Visible damages have to be reported immediately!

4.1 Unwrapping

- Open the carton and take out the wrapping material carefully.
- Take care that the delivery is complete (see attached freight documents).

4.2 Installation

Place the Rotisserie „Top Line“ at the desired location. Make sure, that it is good visible for your customer to ensure good food presentation and successful sales.

Take care of the following points:

- The TopLine Rotisserie (with or without stand) has to be placed on a horizontal level. Use a spirit level if necessary.
- Note that all ventilating slots have a free space from a wall or similar of at least 10cm (app. 4 inch).
- Location underneath a ventilation system is usefull and recomended.
- There has to be enough free space to load, unload, clean and maintain the unit.
- The machine has to be placed in a way that the complete area around it can be cleaned easily.

4.3 Electrical connection

Note! In general, only service technicians of the company: UBERT GASTRO-TECHNIK GMBH or service technicians of your responsible service partner are allowed to perform el. connection and other service! All national and local rules and regulations concerning electricity, fireprotection and similar have to be considered. During any servicing, take care that the unit is disconnected from the mains! Not paying attention may result in injury!

Please learn the electrical and technical data of your unit from the name plate.

- Check whether your local electrical power supply is in accordance with the values on the name plate.
- The power supply needs to be manufactured from heat resistant, flexible cable. It is to be routed to prevent any contact to hot parts.
- The unit is to be connected to the power supply either by means of an appropriate plug or if connected permanently, a switch (interrupting all poles) is to be provided. In case of an emergency the power supply must be interruptable immediately.
- For further information please see the wiring diagram (attached).

Note!

After finishing any installation work, maintainance or repairs check whether the ground wires are connected properly to the casing.

4.4 Preparation of Operation / Starting up

Before you can operate the TopLine Rotisserie you have to clean the unit and all removable parts (e. g. spits, discs etc) carefully with a grease solvent detergent. Afterwards you have to dry all surfaces.

Note! Do not use flammable cleaners. Do not use high pressure-, water pressure- or steam jet- cleaning machines. You will have further information about this in the section 'cleaning and maintenance'.

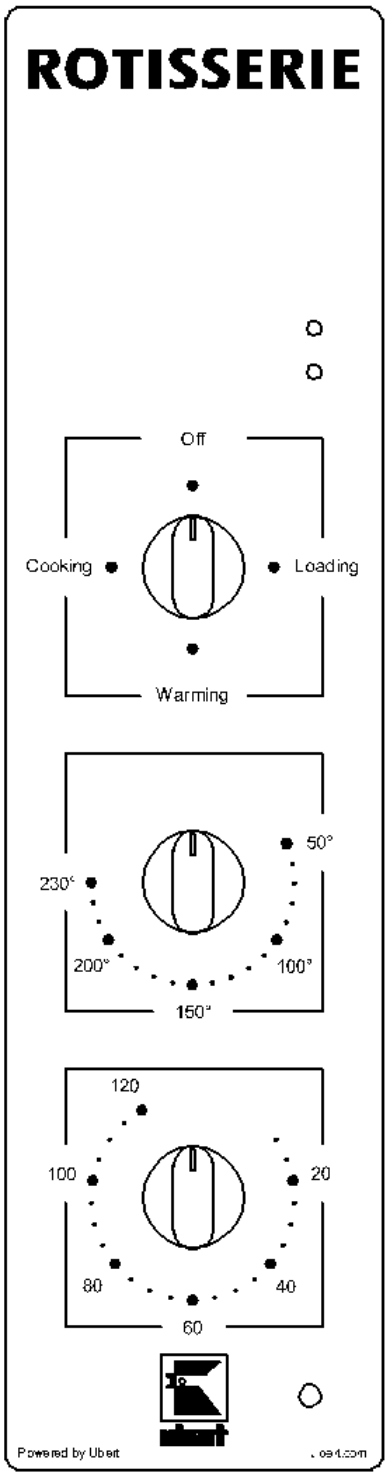
After cleaning the TopLine Rotisserie properly the smell will be minimal when using it the first time.

5 Operation

Following you will find explanation and location of all components and their function for the use of the TopLine Rotisserie.

5.1 Operation of rotisseries equipped with manual controls only

5.1.1 Operating panel



- Yellow Pilot Light: Indicates heating elements are running.
- Green Pilot Light: Indicates rotisserie is switched on.

- Function Switch:
  To load the rotisserie, switch the Function Switch to LOADING. The ventilation will start immediately. You now may load the first spit. Switch to WARMING to rotate the disks to the next spit position.
  Go ahead loading your rotisserie by frequently changing between the two different switch positions LOADING and WARMING until the disc is fully loaded.
  Now switch to COOKING in order to start the grill operation.

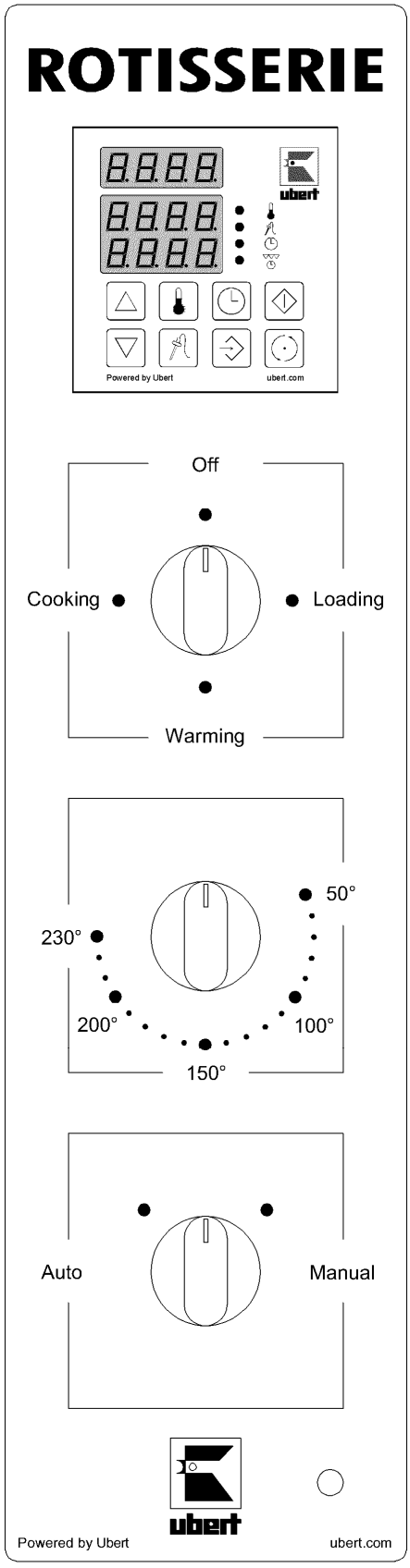
- Temperature control:
  The thermostat allows you to preset the desired grill temperature. You may choose temperatures up to 250°C. The temperature is controlled by a thermostatic control.

- Timer:
  You may adjust the desired grill time with the timer. It may last up to 120 minutes. If the time has been run off an accusticalarm will sound. The heating elements will switch off, light and rotation will continue.

- Motor release (RT 303-305 only):
  In case the motor of the rotisserie should be blocked by any reason and therefore being overheated, the protective switch will trigger off. Take care that the disc will have enough space to turn around smoothly without any resistance and the food does not touch the doors, walls or other product.

5.2 Operation of rotisseries equipped with digital electronic

5.2.1 Operating panel



- Electronic Controller
  The controller is used to automatically control the grilling time period, grilling temperature and grilling end time.

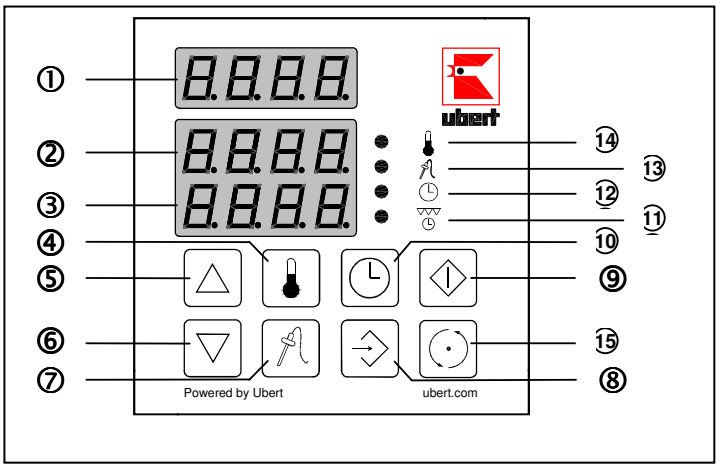
- Function Switch has 4 positons:
  COOKING – Cooks the products.
  WARMING – Keeps the product warm and the spits rotating or can be used to position the spit disk for loading.
  LOADING – Stops spit disk rotation for spit loading.
  OFF – switchs the engine offline

- Temperature control:
  The temperature control sets the temperature between 38°-250°C (100°-482°F) when the manual mode is being used.

- Automatic/Manual Switch
  The automatic/manual switch is set on manual control of the temperature or is set on automatic for control of the rotisserie using the automatic electronic controller.

- Motor release (RT 303-305 only):
  In case the motor of the rotisserie should be blocked by any reason and therefore being overheated, the protective switch will trigger off. Take care that the disc will have enough space to turn around smoothly without any resistance and the food does not touch the doors, walls or other product.

5.2.2 Explanation of the digital electronic



① Multi-Function-Display (upper 7-segment):
② Temperature-Display (middle 7-segment)
③ Time-Display (lower 7-segment)
④ Temperature Button
⑤ Up Button
⑥ Down Button
⑦ Core Temperature Button
⑧ Programming Button
⑨ Start/Stop Button
⑩ Time Button
⑪ Start delay LED
⑫ Time LED
⑬ Core Temperature LED
⑭ Temperature LED
⑮ Spit rotation Button

① Multi-Function-Display (upper 7-segment)
Shows program number.
Shows the current program resp. is blank if the PA program is selected.

If no program is running (Standby):
Shows "Pr X“ or is blank in PA program
- X = program number 1...20

If a program is running (active):
Shows "Pr X.Y" or blank for the PA (=permanently adjustable) program
- X = programnumber 1...20
- Y = step number 1...3

Shows "End" at the end of a program

② Temperature-Display (middle 7-segment)
Shows temperature at operation level.
Shows parameter name at programming level.

If no program is running and a program is selected:
Shows the set temperature of step 1 of the selected program

If PA program is selected:
Shows the set temperature of the PA program.
Push ⑦ to toggle between set temperature and core temperature probe

If a program is selected and running :
Shows the actual temperature
Push ⑦ to toggle between current temperature and core temperature probe
Keep ④ pushed to show the set temperature of the current step of the program.

If PA program is selected and running :
Shows the actual temperature
Push ⑦ to toggle between current temperature and core temperature probe

Push ④ to change set temperature.(⑭ starts to flash); by pushing up/down button ⑤/⑥ the set temperature can be changed; push ④ again to enter the change.

③ Time-Display (lower 7-segment)

Shows time / start delay at operation level.
Shows parameter data at programming level.

If no program is running and a program is selected:
Total set time of the selected program.
Push ⑩ to change start delay. (⑪ starts to flash); by pushing up/down button ⑤/⑥ the start delay can be changed; push ⑩ again to enter the change.

If the PA program is selected:
Set time of the PA program
Push ⑩ to change set time.(⑫ starts to flash); by pushing up/down button ⑤/⑥ the set time can be changed. If the time is set to 00:00, the PA program will run endless.
Push ⑩ again to change start delay.(⑪ starts to flash); by pushing up/down button ⑤/⑥ the start delay can be changed; push ⑩ again to enter the change.

If a program is selected and running:
Remaining delay time during start delay.
Remaining total time while program is running.
Keep ⑩ pushed to show the total set time of the running program

If PA program is selected and running:
Remaining delay time during start delay.
Remaining total time while running or “Endl” (for endless) in case the set time = 00:00 .
If a certain time was preset, push ⑩ to change the remaining set time. (⑫ starts to flash); by pushing up/down button ⑤/⑥ the set time can be changed.

④ Temperature Button

If a program is selected and running:
Keep pushed to show the set temperature of the current step of the selected, running program in the Temperature-Display ②.

If PA program is selected:
Push to change set temperature.

⑤ Up Button

At operation level:
Push to select next program.

If PA program is selected:
Push to increase settings.

At programming level:
Push to increase parameter data.

⑥ Down Button

At operation level:
Push to select preceding program.

If PA program is selected:
Push to decrease settings.

At programming level:
Push to decrease parameter data.

⑦ Core Temperature Button

At any time:
Push to toggle between oven temperature and core temperature probe shown in the Temperature-Display ②.

⑧ Programming Button

At operation level:
Push for app. 5 seconds during stand-by to enter the programming level.

At programming level:
Push to enter the selected parameter data and change to the next parameter.

⑨ Start/Stop Button

At operation level:
Push during stand-by to start a program.
Push for app. 3 seconds during program run to abort the program.
Push to quit the alarm at the end of a program.

⑩ Time Button

Keep pushed to show the total set time of the selected program.
Push to change set time in PA program.
Push to change start delay.

If no program is running and a program is selected:
Push to change start delay.(⑪ starts to flash); by pushing up/down button ⑤/⑥ the start delay can be changed; push time button again to enter the change.

If PA program is selected:
Push to change set time.(⑫ starts to flash); by pushing up/down button ⑤/⑥ the set time can be changed.
Push again to change start delay.(⑪ starts to flash); by pushing up/down button ⑤/⑥ the start delay can be changed; push the time button again to enter the change.

If a program is selected and running:
Push to see the total set time of the selected program in the Time-Display ③.

If PA program is selected and running:
Push to change the remaining set time.(⑫ starts to flash); by pushing up/down button ⑤/⑥ the set time can be changed.

⑪ **Start delay LED**
At operation level:
Shines while the start delay time is shown in the Time-Display ③.
Flashes while the start delay time can be changed by pushing up/down button ⑤/⑥

⑫ **Time LED**
At operation level:
Shines while the set time is shown in the Time-Display ③.
Flashes while the set time can be changed by pushing up/down button ⑤/⑥

⑬ **Core Temperature LED**
At operation level:
Shines while the core temperature is shown in the Temperature-Display ②.

⑭ **Temperature LED**
At operation level:
Shines while the temperature is shown in the Tempreature-Display ②.
Flashes while the temperature can be changed by pushing up/down button ⑤/⑥

5.2.3 Operation via digital electronic

To operate the rotisserie (Top Line or CONVEX) via the Digital Electronic (DE) turn the bottom knob to AUTO and (on the Top Line Rotisserie additionally) the upper knob to COOKING.

Use the up/down button ⑤/⑥ to select the desired program:
The Multi Function Display ① shows the program number. (If no program number is shown, the PA program is selected.)
The Temperature Display ② shows the set temperature of the first program step.
The Time Display ③ shows the total program time.
Push the Start/Stop button ⑨ to start the program.

To start a program with a time delay:
Use the up/down button ⑤/⑥ to select the desired program.
Push the Time Button ⑩ (the Start delay LED ⑪ starts to flash).
Use the up/down button ⑤/⑥ to select the desired delay time.
Push the Start/Stop button ⑨ to start the program.
After the delay time counted down to zero, the grilling process will start.

During runtime of a program:
The Multi Function Display ① shows number and step of the running program.
The Temperature Display ② shows the current temperature of the chamber.
The Time Display ③ shows the remaining total program time.

At the end of a program:
The Multi Function Display ① shows the word "End" and the buzzer sounds. Push the Start/Stop button ⑨ to quit the alarm.

5.2.4 Programming the digital electronic

To enter the programming level, push and hold the Programming Button ⑧ until "COdE" is shown in the Temperature Display ② and "100" is shown in the Time Display ③. Use the up/down button ⑤/⑥ to adjust to '555' and confirm the code by pushing the Programming Button ⑧.

Push and hold the up/down button ⑤/⑥ to quickly move forward:
Start: **+1**
After 10 steps **+10**
After 10 steps **+100**

"PROG" is shown in the Temperature Display ②. Confirm to enter the programming level by pushing the Programming Button⑧.

A) The Temperature Display ② now shows number and step of the first program "Pr1.1".
Use the up/down button ⑤/⑥ to adjust the desired temperature and confirm your setting by pushing the Programming Button⑧. Use the up/down button ⑤/⑥ to adjust the desired time as hh:mm and confirm your setting by pushing the Programming Button⑧.

B) The Temperature Display ② now shows number and step of the first program "Pr1.2".
Use the up/down button ⑤/⑥ to adjust the desired temperature and confirm your setting by pushing the Programming Button⑧. Use the up/down button ⑤/⑥ to adjust the desired time as hh:mm and confirm your setting by pushing the Programming Button⑧.

C) The Temperature Display ② now shows number and step of the first program "Pr1.3".
Use the up/down button ⑤/⑥ to adjust the desired temperature and confirm your setting by pushing the Programming Button⑧. Use the up/down button ⑤/⑥ to adjust the desired time as hh:mm and confirm your setting by pushing the Programming Button⑧.

Repeat A-C for the remaining programs 2-20.

If a program is not needed, just enter "000" for the temperature of the first step of a program. All other steps will be skipped and the next program appears.

Once the time setting for "Pr5.3" is done, or no button is pushed for **15 seconds**, the controller will leave the programming level and go back to operating level.

In case a wrong code has been entered, "FALS" is shown in the Temperature Display ② and you have to wait for the time out (app. 15 sec.) before a new code can be entered.

5.2.5 Manual Operation

- Turn the automatic/manual switch to MANUAL.
- Turn function switch to cooking.
- Load the spits.

Note! The Loading Switch or the Function Switch can be used to load spits as outlined below.
Note! The model RT 303 – RT 305 with an electronic control is not equipped with a Loading Switch.

- Using the Loading Switch:
  a. Open the door.
  b. Press and hold the loading switch until the spit disk reaches the desired position and then release the loading switch.
  c. Load the spits using pliers as shown in item 5.3.1 – 5.3.3.
  d. Repeat Steps b and c until all splits have been loaded and then close the door.
- Using the Function Switch:
  a. Open the door.
  b. Turn the function switch to WARMING to rotate the spit disk to the desired position and then turn the function switch to LOADING to stop the rotation.
  c. Load the spits using pliers as shown in item 5.3.1 – 5.3.3.
  d. Repeat Steps b and c until all spits have been loaded and then close the door.
  e. Turn function switch to OFF.

- Set the desired temperature using the temperature control.

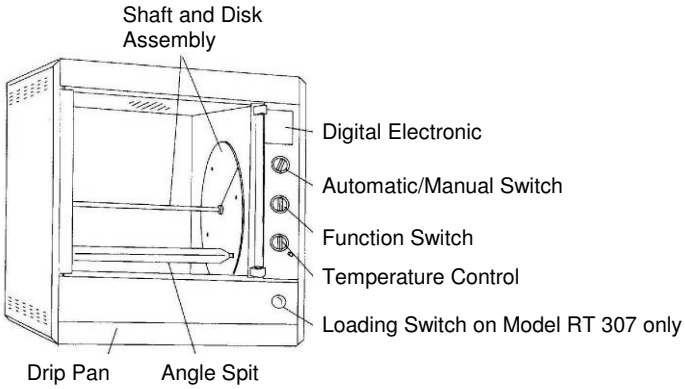
• Rotisserie will now cook until the operator turns the function swtich to WARMING, which will keep the spits rotating and the quartz lamp will remain on.

- The products can be unloaded using the same procedure as when they were loaded.
- Turn the function switch to OFF to turn the rotisserie completely off.

5.3 Component Function and Location

5.3.1 Components

- Shaft and disk assembly is used to mount and rotate the products.
- Rotisseries are equipped with either an electronic or computer control. The operation of these controls will be explained separately in this section.
- Automatic/Manual Switch is used to place the rotisserie in either the automatic or manual mode.
  MANUAL MODE: When the rotisserie is in the manual mode the temperature is contolled by the temperature control and cook time is timed by the operator.
  AUTOMATIC MODE: When the rotisserie is in the automatic mode the cook time and tempe rature are controlled by the electronic or computer control.
- Function Switch has 3 positions:
  COOKING: cooks the product.
  WARMING: Keeps the produst warm and the spits rotating or can be used to position the spit disk for loading.
  LOADING: Stops spit disk rotation for spit loading.
- Temperature Control is used to set the temperature when the automatic/manual switch is in the manual mode.
- Loading switch is used to rotate the spit disk to the desired position for loading.
- Drip Pan is used to catch drippings from the products being grilled. The drip pan slides out of the unit.



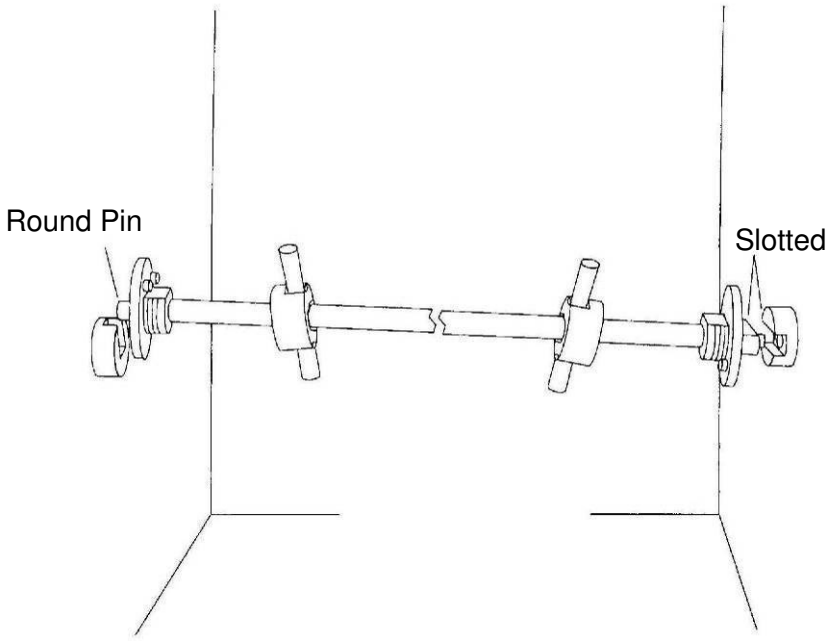
5.4 Rotisserie assembly for operation

- Slide drip pan into bottom of unit.
  Note! Drip pan can be put in from either side.

- Mount the edge of drip plates on pins in sides of unit and outside on the front- respectively the rear panel.

5.4.1 Shaft and Disk assembly

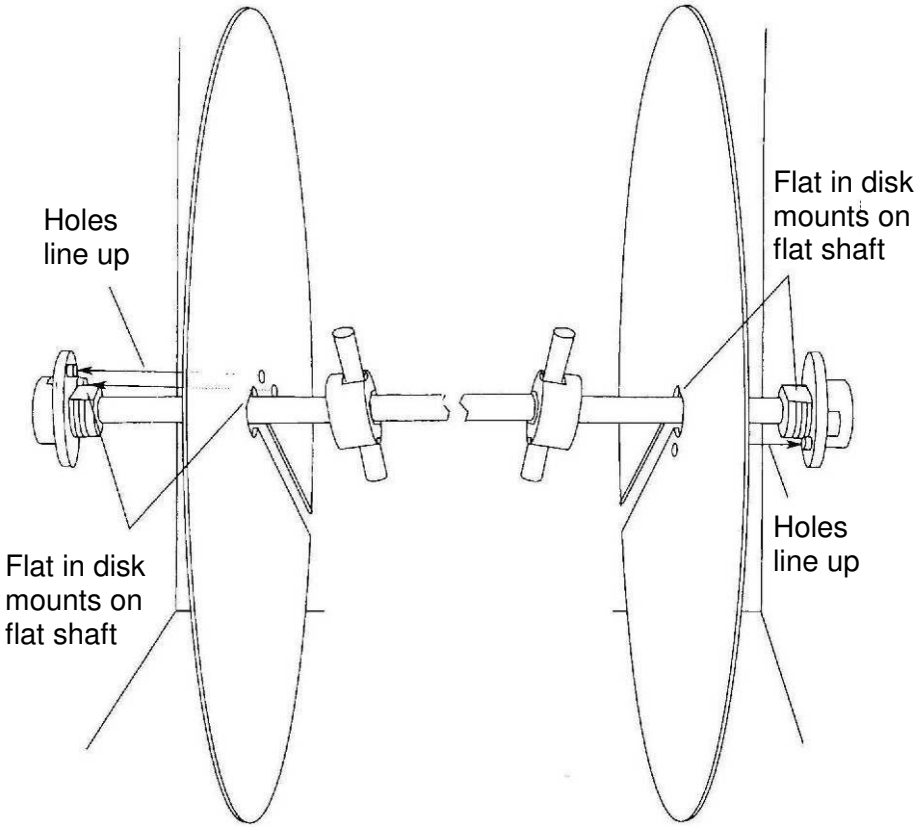
- Install Shaft into drive hub. See picture below.



- Install disk onto shaft.

  Note! The configuration of holes in diskes are different. Disk with two holes near the center is assembled on the left hand side and disk with one hole near center is assembled on the right hand side.

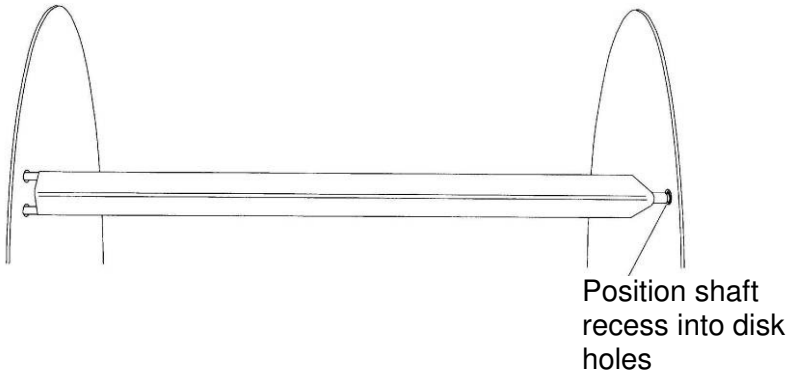
- Tighten nuts against disks.



5.4.2 Spit assembly into rotisserie

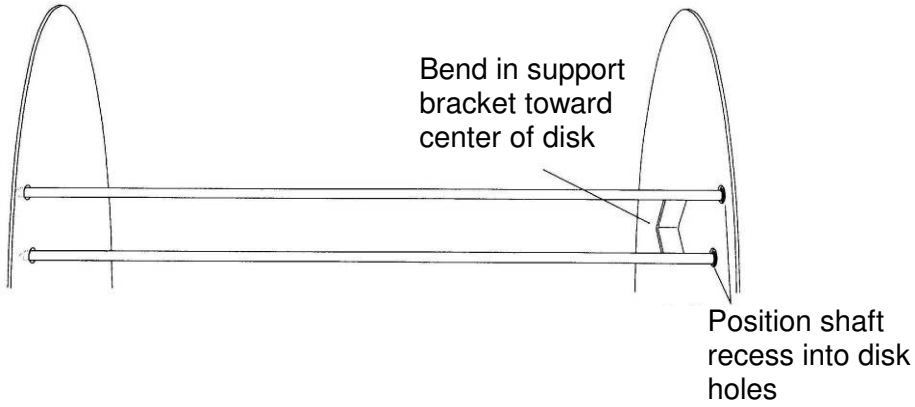
5.4.2.1 Angle Spit

- For mounting chickens horizontally and without piercing chicken.
- Mount spit into holes as shown below. Be sure recessed rings on end of shafts drop into hole in disk.



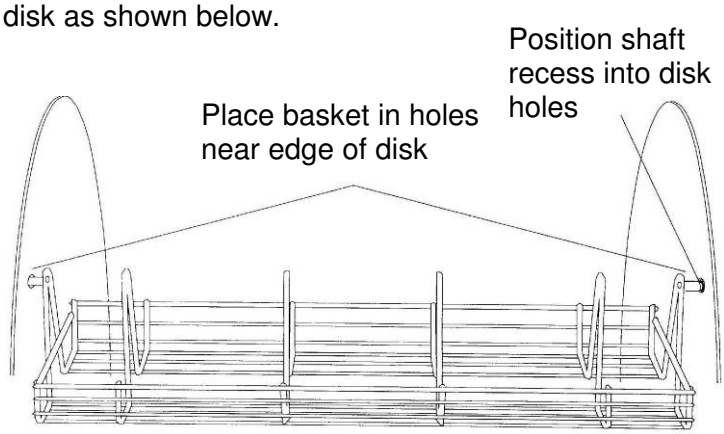
5.4.2.2 Double Spits

- The pointed end of the spits can be assembled into either right or left disk.
- If you are right handed it may be easier to install the pointed end of the spit into the disk on the left as your stronger right hand will be holding the weight of the product while your left hand positions the spit into the disk. If you are left handed the opposite may b true.
- The spits must be positioned with the bend in the supports bracket toward the center as shown below. Position the recesses in the shafts so they drop into the holes in the disk. This will keep the spit from sliding.



5.4.2.3 Rack and Basket

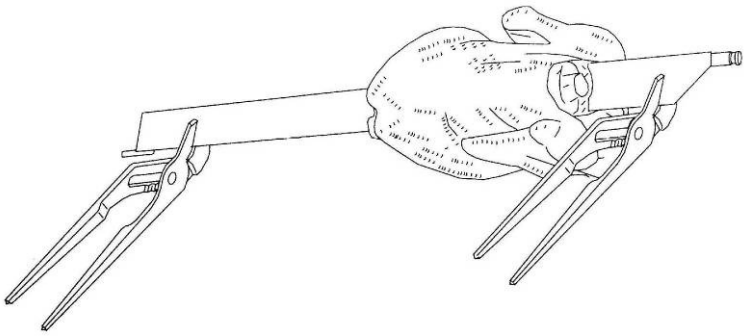
- Position racks or baskets into holes as shown below. Be sure recessed rings on end of shafts drop into hole in disk as shown below.



5.5 Product mounting and loading

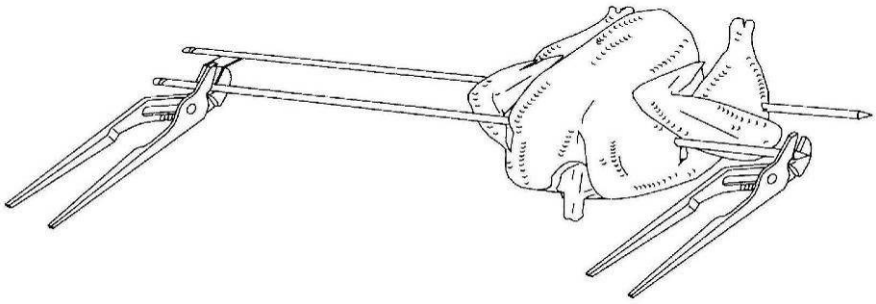
5.5.1 Angle spits for mounting the chickens horizontally

- Insert the spit through the holes in both ends of the chicken while holding the spit angle down and the chicken breast up. See picture below.
- Tie the chicken legs to prevent flopping while grilling. Chickens can be mounted horizontally on Model RT 305 or RT 307 Angle Spits.
- When all chickens are loaded onto the spits use 2 pairs of channel lock pliers to grasp the angle spit as shown in the picture below. The angle spits can then be loaded onto the rotisserie disks using the pliers. Directions for operating the rotisseries and using the loading switch are on the following pages.



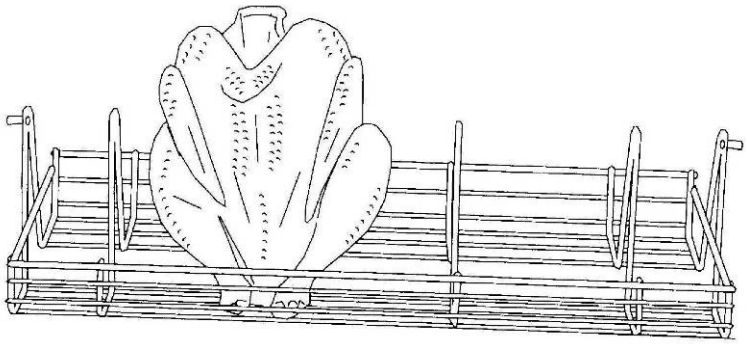
5.5.2 Double spits for mounting chickens vertically

- Lock chicken wings down by tucking under the legs
- When piercing the chicken hold the spit with the support angle down and the chicken breast up.
- Lock the wings down by tucking under the legs and then pierce just below wing with spit and pierce leg just under the bone as shown in the picture below. The spits can then be loaded onto the rotisserie disks using the pliers. Directions for operating the rotisseries and using the loading switch are on the following pages.



5.5.3 Rack Loading

- Load Rack as shown below.



6 Maintenance

Following we will show you some advices concerning maintenance, care, trouble shooting and service for your Rotisserie „Top Line“.

6.1 Cleaning and care

6.1.1 Safety advices

- Before you start to clean and care switch off the appliance and disconnect it from the mains.
- Do not use inflammable detergents, sharp-edged or metallic things for cleaning the unit! Never use high-pressure-, water pressure- or steam jet- cleaning machines!
- Wear acidproof gloves while cleaning the parts to prevent skin irritations.

6.1.2 General Recommendations

- The unit has to be cleaned daily.
- Only use cleaning detergents that are appropriate for food (neutral or alkaline detergents), even if there are plain and persistent residues.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them afterwards so that there are no residues of the cleaning detergent on these parts.
- It is absolutely necessary to watch out for some fundamental things to keep this longliving high-grade-steel-machine working:
  - always keep the high-grade-steel surface clean.
  - watch out that there is always enough fresh air on the surface
  - never contact the surface with rusty material
- Never use bleaching or chlorine cleaners.
- Take brushes with plastic or natural bristles for cleaning.

6.1.3 Detergents

To make the cleaning fast and easy we have integrated some cleaners in our program:

- Grill- and oven cleaner:
  To dispose persistend, dried-up dirt on metal surfaces.
- Intensiv cleaner:
  Detergent for metal- and plastic-surfaces.
- Glass cleaner:
  Removes fat from glass-surfaces.
- Stainless steel cleaner
  Spray the cleaner from a distance of app. 25 cm onto the surface and wipe it off with a dry cleaning rag. If you want to clean only small parts you have to spray it directly on the cleaning rag and wipe it off this way. With this method it is possible to clean the Rotisserie easily and without stripes.

6.1.4 Special cleaning hints

Please find below some special cleaning tips for this specific unit:

- Lamps:
  To be cleaned only with soft paper or cloth and alcohol.
- Glass:
  Remove dust and dirt from the glass surface with soft cloth to avoid scratches.
- Drawers:
  Easily removable without tools for separate cleaning.

6.2 Trouble shooting

If your Rotisserie „Top Line“ does not work satisfactorily we would like to give a first help with the following check list. Only after checking these points you should contact:

a) your responsible service partner

or

b) directly the company: UBERT GASTROTECHNIK GMBH
Werk II Gewerbegebiet Nord
Vennekenweg 17
46348 Raesfeld
Tel.:02865 / 602-226
Service-Tel.:0172 / 2 82 86 31
Fax:02865 / 602-102 (or -103)

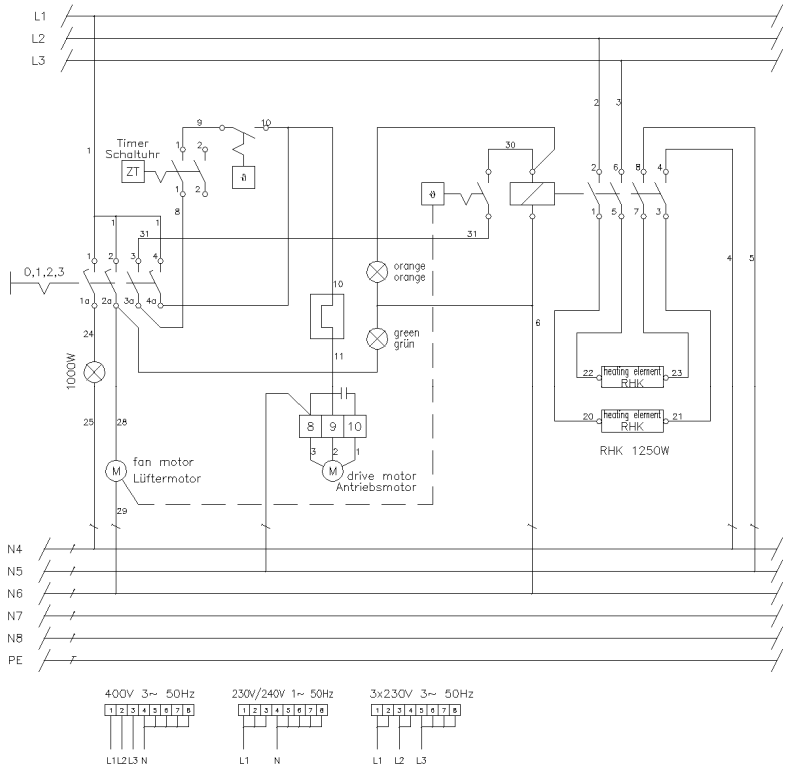
Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!

Check list of your Rotisserie „Top Line“:

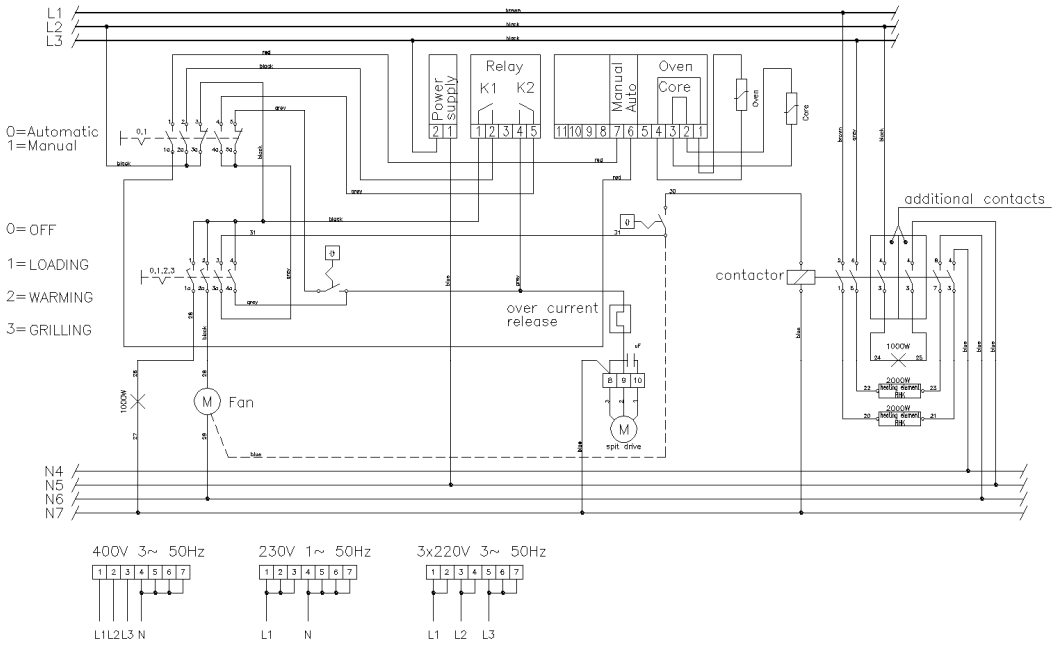
	Failure	Possible cause	Remedy
1.	Rotisserie does not operate	Electrical supply is interrupted	Check the fuses!
			Unpluged?
		Fuse defect	Call your local electrician!
2.	Fan motor does not work	mechanic hindrances	Switch off the unit, remove the cover with ventilation grid, check the ventilation on mechanic hindrances (e.g. hardened fat residues – remove these carefully)!
		Fan motor defect	Call your service company. Do not start the unit!
3.	Quartz lamp is off	is not switched on.	Check the position of switch on/off knob.
		Lamp is defect.	Replacement of the quartz lamp by a local electrician.
4.	Noisy motor	Motor or gear is defect.	Call the service company!
5.	Spit disks do not rotate.	Motor protection device has set.	Push the motor protection control one time, if it sets again call the service!
		Doors are not closed (RT307 only)	Close the doors!
6.	Rotisserie does not reach the required temperature.	Electrical supply is not o.k.	Check the fuse box!
		Heating elements are defect.	Call the service!
		Fan defect.	See point 2 or call the service!
		Thermostat defect.	Call the service!
7.	Difference between programmed and real time periods	Programming clock is defect.	Call the service!

6.3 Wiring Diagrams

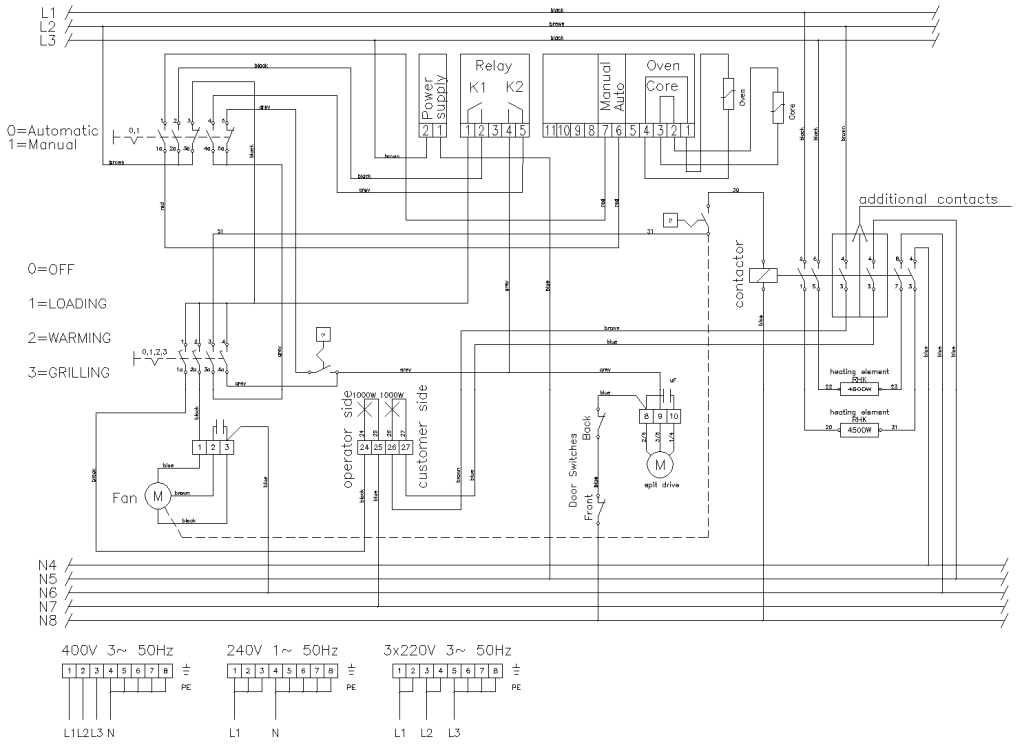
RT 303S



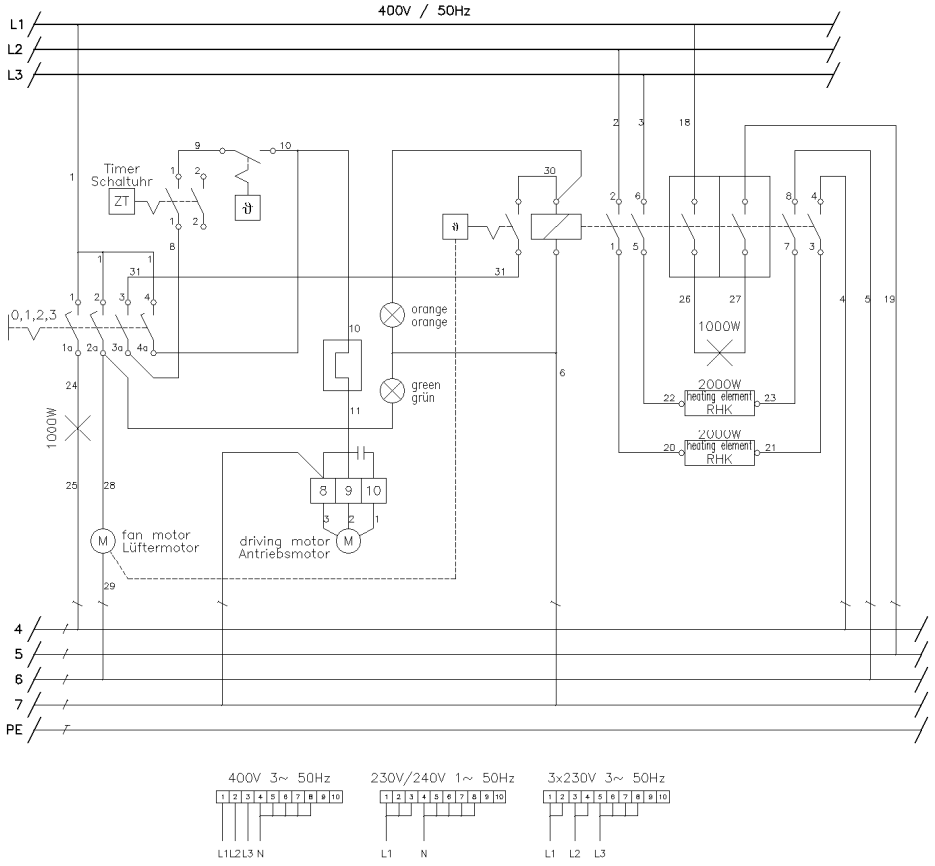
RT 303DE – RT 306DE



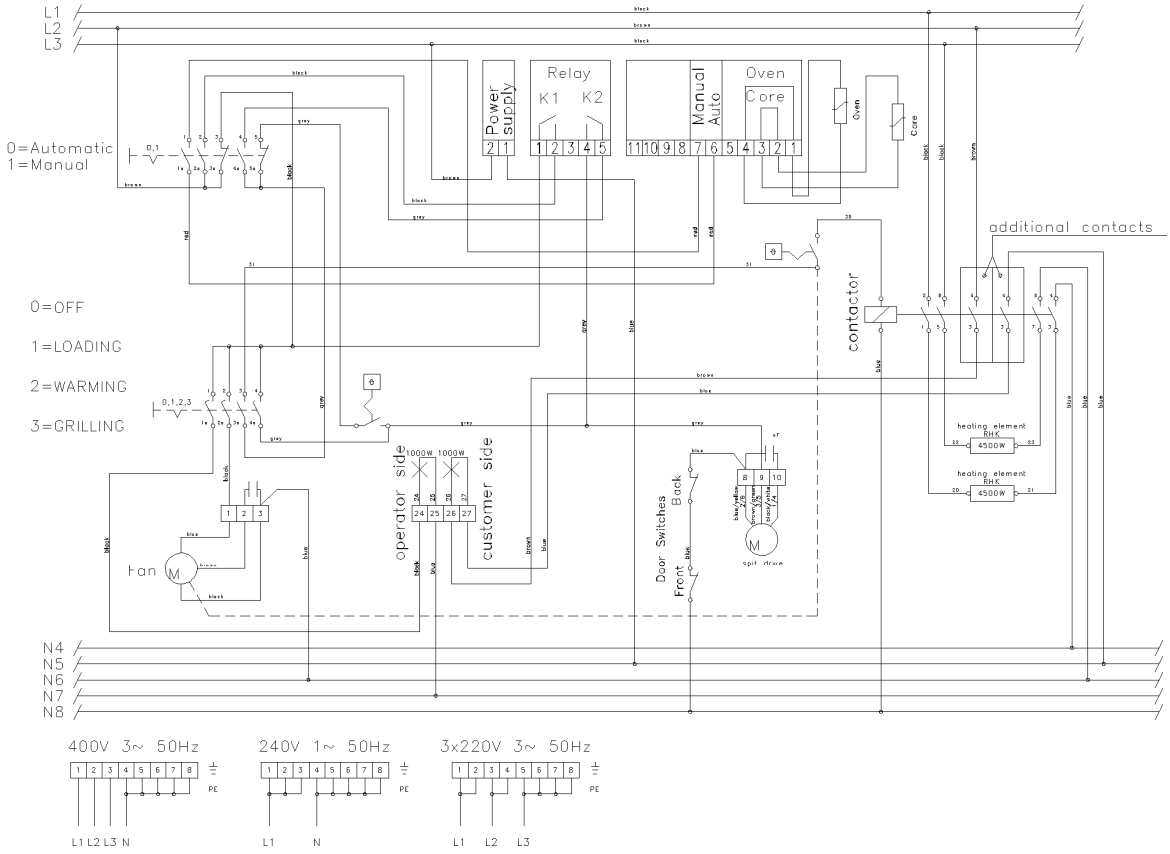
RT 307DE / RT 308DE



RT 303 - RT 306



RT 307 / RT 308

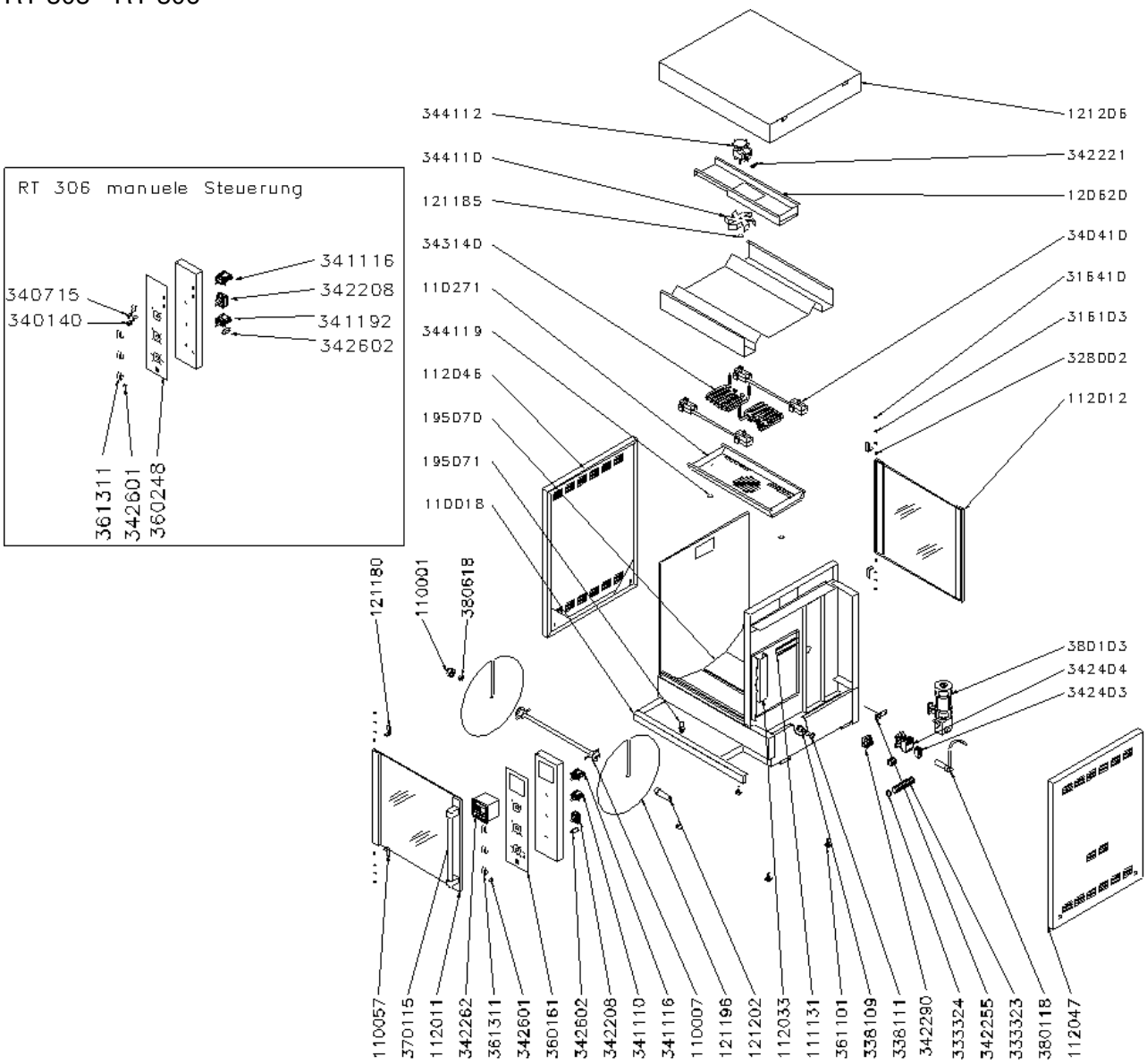

L1
L2
L3
0=Automatic
1=Manual
Power supply
Relay
K1 K2
Manual
Auto
Oven
Core
additional contacts
contactor
0=OFF
1=LOADING
2=WARMING
3=GRILLING
operator side
customer side
1000W 1000W
fan
Door Switches
Back
Front
heating element
RHK
4500W
N4
N5
N6
N7
N8
400V 3~ 50Hz
240V 1~ 50Hz
3x220V 3~ 50Hz
PE
L1 L2 L3 N
L1 N
L1 L2 L3

6.4 Spare Parts

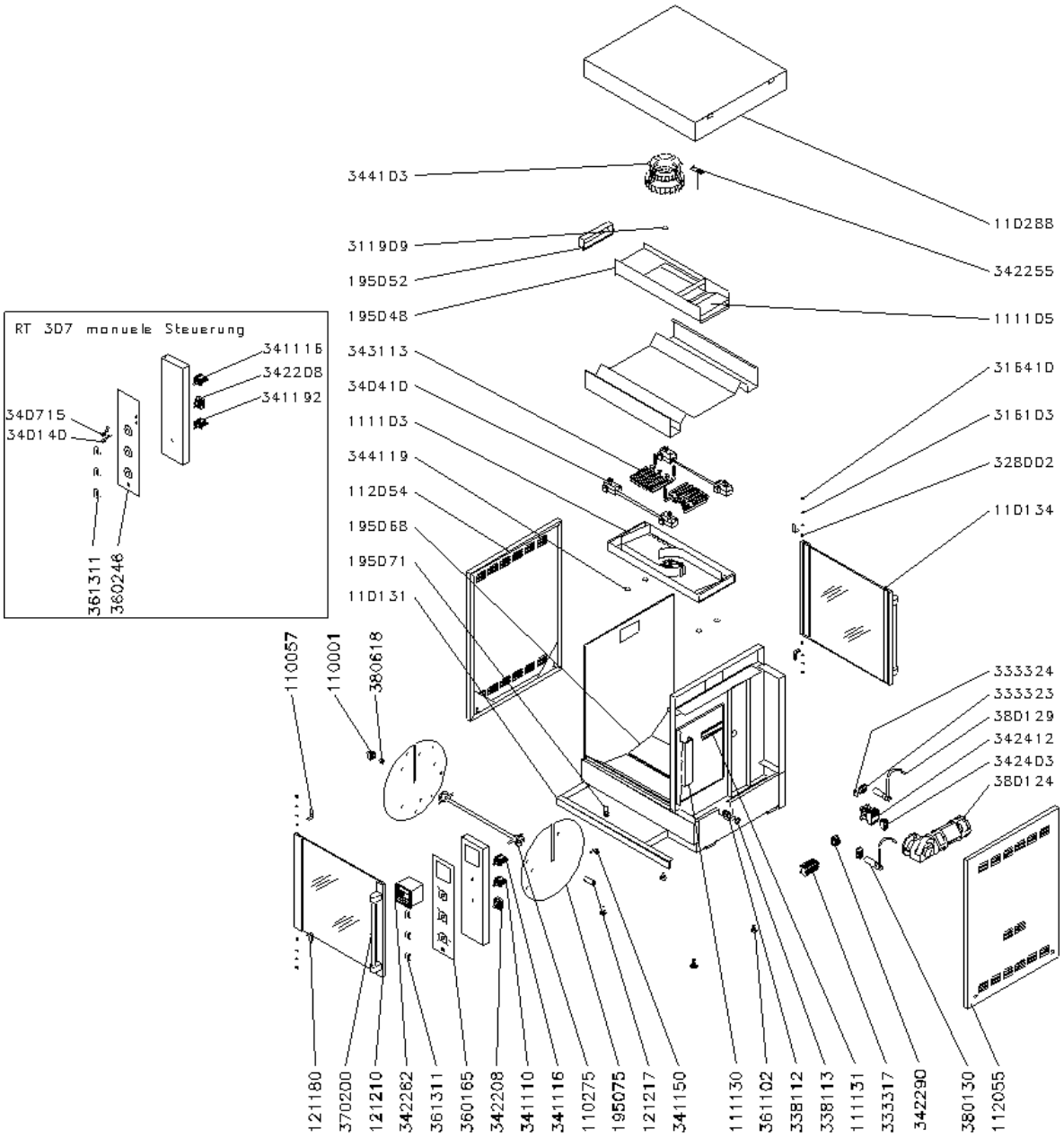
Defect parts are to be replaced only by original spare parts of UBERT GASTROTECHNIK GMBH; the replacement is to be carried out only by their service staff or by your authorized service companies. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid! Also all certifications (CE, UL, NSF and the like) become invalid!

6.4.1 Explosion Diagramm

RT 303 - RT 306



RT 307 / RT 308


RT 307 manuele Steuerung
341116
342208
341192
34D715
34D14D
361311
360246
344103
119D9
195D52
195D48
343113
34D41D
111103
344119
112D54
195D68
195D71
11D131
11D288
342255
111105
31641D
31613
328DD2
11D134
333324
333323
38D129
342412
3424D3
38D124
110057
110001
380618
121180
370200
121210
342262
361311
360165
342208
341110
341116
110275
195075
121217
341150
111130
361102
338112
338113
111131
333317
342290
380130
112055

6.4.2 Spare Parts List

RT 303 - RT 306

Description	Part No.	Amount
shaft support assy	110001	1
disk set RT 303	110003	1
disk set RT 304	110004	1
disk set RT 305	121196	1
shaft assy	110007	1
grease drawer assy	110018	1
hinge front/top \ rear/bottom	110057	2
fan cover assy	110271	1
track for terminal blocks	111131	1
door operator side assy	112011	1
door customer side assy	112012	1
side cover left assy	112046	1
cable channel	112033	1
fan box assy	120620	1
hinge front/bottom \ rear/top	121180	2
side cover right assy	112047	1
knurled nut for fan wheel	121185	1
shaft drive assy	121202	1
top cover assy	121206	1
grease guide plate assy	195070	2
drain screw assy	195071	1
washer	316103	8
tab-washer	316410	2
set srew M5x20	328002	2
terminal block	333323	10
end cap for terminal block	333324	1
strain relief	338109	1
strain relief counter nut	338111	1
lamp socket	340410	4
rotary switch 4- positions	341110	1
rotary switch automatic / manual	341116	1
thermostat 230°C	342208	1
high limit switch	342290	1
temperature probe	342255	1
digital control 230V	342277	1
aux. contact	342403	2
contactor	342404	1
overcurrent release cap	342601	1
overcurrent release	342602	1
main heating element 230V	343140	2
fan wheel ø150	344110	1
blower motor	344112	1
knurled nut for fan cover assy	344119	2
display UBERT	360161	1
legs	361101	4
knob	361311	3
door handle	370115	1
capacitor 3µF	380118	1
gear motor	380119	1
sliding sleeve for shaft support	380618	1

RT 307 / RT 308

Description	Part No.	Amount
shaft support assy	110001	1
hinge front/top \ rear/bottom	110057	2
grease drawer assy	110131	1
door customer side assy	110134	1
shaft assy	110275	1
top cover assy	110288	1
fan cover assy	111103	1
air guiding shield in fan box	111105	2
cable channel	111130	1
track for terminal blocks	111131	2
hinge front/bottom \ rear/top	121180	2
side cover right assy	112055	1
door operator side assy	121210	1
shaft drive assy	121217	1
side cover left assy	112054	1
fan box cover	195048	1
air channel left	195052	1
grease guide plate assy	195068	2
drain scew assy	195071	1
disk set	195075	1
knurled screw	311909	1
washer	316103	8
tab-washer	316410	4
set srew M5x20	328002	4
terminal block 10mm²	333305	8
terminal block	333323	6
end cap for terminal block	333324	2
strain relief PG 21	338112	1
strain relief counter nut	338113	1
lamp socket	340410	4
rotary switch 4- positions	341110	1
rotary switch automatic / manual	341116	1
door switch assy	341150	2
thermostat	342208	1
high limit switch	342290	1
temperature probe	342255	1
digital control 230V	342262	1
aux. contact	342403	2
contactor	342412	1
main heating element 240V 4,5kW	343113	2
fan assy	344103	1
knurled nut for fan cover assy	344119	4
display UBERT	360165	1
legs	361102	4
knob	361311	3
door handle	370200	2
gear motor 240V	380124	1
capacitor 4µF	380129	1
capacitor 240V 5µF	380130	1
sliding sleeve for shaft support	380618	1